

## A La Carte Menu March 2019



### BAR NIBBLES

|                              |      |   |      |
|------------------------------|------|---|------|
| (V) Hummus – Tortilla Crisps | 3.50 | Deep Fried Whitebait – Paprika and Garlic Dip     | 4.50 |
| (V) Mixed Marinated Olives   | 3.50 | (V) Halloumi Fries – Rose Harissa and Yoghurt Dip | 4.00 |

### STARTERS

|   |      |
|---|------|
| Terrine – Ham Hock Terrine, Welsh Rarebit Topping, House Piccalilli, Bread Wafers           | 7.50 |
| Smoked Chicken – Oak Smoked Chicken & Parmesan Soldiers, Crispy Hens Egg, Mushrooms         | 8.00 |
| Surf & Turf – Pan Fried King Prawns, Pork Belly and House Chilli Jam                        | 8.50 |
| Salt and Pepper Crispy Squid – Roasted Pepper, Tomato, Haricot Beans and Chorizo Cassoulet  | 8.00 |
| Crispy Breaded Mackerel – Chorizo, New Potatoes and Red Pepper Coulis                       | 8.00 |
| Twice Baked Caerphilly Cheese Souffle – Balsamic Reduction, Primrose Farm Organic Salad (V) | 7.00 |
| Spiced Parsnip Soup – Oven Baked Garlic and Herb Crouton (V)                                | 6.00 |

### MAINS

|  |       |
|--|-------|
| Pan Seared Lamb Rump – Dauphinoise Potato, Purple Sprouting Broccoli, Rosemary Garlic Jus        | 19.50 |
| Duo of Pork – Grilled Tenderloin, Slow Cooked Belly, Bubble & Squeak                             | 17.00 |
| Duck – Sous Vide Duck Breast (cooked pink), Thyme & Garlic Fondant Potatoes, Red Wine & Port Jus | 19.00 |
| Grilled Chicken Breast – Scallion Potatoes, Baby Carrots, Red Wine Sauce                         | 17.00 |
| Pan Fried Sea Bass Fillet – Pea and Parmesan Risotto   | 19.00 |
| Beer Battered Fish N Chips – Crushed Peas, Chunky Tartar Sauce, Triple Cooked Chips              | 14.00 |
| Wild Mushroom and Spinach Wellington – Sautéed New Potatoes, Steamed Vegetables (V)              | 13.50 |
| Goats Cheese and Beetroot Risotto – Dressed wild Rocket and Parmesan (V)                         | 13.50 |

### FROM THE GRILL

|   |       |
|---|-------|
| Welsh Black 28 Days Dry Aged Ribeye Steak 227 g | 23.00 |
| Welsh Black 28 Days Dry Aged Rump Steak 227 g   | 19.00 |
| Gammon Steak 255 g                              | 15.00 |
| Chicken Breast Supreme Scaloppini               | 16.00 |

All steaks are served with - Beer Battered Onion Rings, Field Mushroom, Balsamic Tomato & Triple Cooked Chips

|   |       |
|---|-------|
| Sauces – Red Wine Sauce; Peppercorn & Brandy Sauce  | 2.50  |
| Celtic Pride Beef Burger – Melted Cheese, House Cucumber Pickle, Coleslaw, Triple Cooked Chips, Served in a Brioche Bun | 14.00 |
| Add Bacon   | 1.00  |

### SIDES @ 3.00 each

|                          |  |
|--------------------------|--|
| Creamed Mash             | Wild Rocket & Parmesan                     |
| Triple Cooked Chips      | Battered Onion Rings                       |
| Skinny Fries             | Primrose Farm Dressed Organic Salad Leaves |
| Garlic & Chilli Broccoli | Buttered New Potatoes                      |

### DESSERTS @ 6.50 each

#### 'Le Citron'

Confit Lemon & Yuzu Pearls Marmalade, White Chocolate Ganache Montée, Cocoa Butter

#### Belgian Chocolate Fondant

Cocoa Tuile, Raspberry Sorbet

#### Sticky Date & Toffee Pudding

Butterscotch Sauce, Vanilla Ice Cream

#### Glazed Lemon Tart

Orange Sorbet, Berry Coulis

#### The Manor "Baked Alaska"

Sable Biscuit, Banoffee Ice Cream, Caramelised Bananas, Italian Meringue

#### Rhubarb and Custard Tart

Poached Rhubarb & Jelly, Vanilla Custard, Rhubarb Crumble Ice Cream

#### Ice creams - £1.50 per scoop

Vanilla, Strawberry, Chocolate, Coffee, Dulce de Leche, Banoffee, Honeycomb

#### Sorbets - £1.50 per scoop

Raspberry, Strawberry, Mango, Orange, Blackcurrant

#### The Manor Welsh Cheese Selection

8.50

Perl Wen, Perl Las, Caws Cenarth Caerphilly Celery, Grapes, Plum Chutney and Crackers

|                |      |
|----------------|------|
| Espresso       | 2.00 |
| Cappuccino     | 3.00 |
| Americano      | 3.00 |
| Macchiato      | 3.00 |
| Latte          | 3.00 |
| Tea/Herbal Tea | 2.50 |

V – Suitable for Vegetarians

Food Allergies and Intolerances: Please speak to our staff about the ingredients in your meal, when making your order